# CHRISTMAS PARTY MENU

104

### LUNCH £25 ~ DINNER £30

Available Tuesday to Friday from the 26th November 2019 - Please Note; Lunch Tables Must be Vacated by 4.30pm

To Follow

To Begin

#### ROASTED RED PEPPER & TOMATO SOUP

Parmesan Croutons (V) (RGF)

#### SMOKED APPLEWOOD PANNA COTTA

Poached Plums and Gingerbread Toasts (V) (RGF)

## FRENCH BLACK PUDDING CROQUETTES

Chunky Spiced Apple Chutney, Dressed Leaves

#### TORCHED FIG & CARAMELISED WALNUTS

Dressed Leaves, Sweet Carrot, Orange Vinaigrette (V) (Vegan) (GF)

#### **ROAST SALMON & DILL FISHCAKE**

Dressed Leaves, Homemade Tartare Sauce

#### CHICKEN LIVER PATE

Granary Toast, Homemade Caramelised Red Onion Marmalade (RGF)

TANNIN LEVEL ROAST TURKEY

Locally reared Turkey, Roast Potatoes, Pigs in Blankets and all the
Festive Trimmings! (RGF)

#### PAN SEARED SALMON FILLET

Crushed Buttered Potatoes, Brussel Sprout Leaves, Fine Beans, Lemon Beurre Blanc (GF)

#### ROASTED ROOT VEGETABLE WELLINGTON

Pearl Barley, Rich Vegetable Jus (V) (Vegan)

#### 6 HOUR BRAISED FEATHERBLADE OF BEEF

Buttered Mash, Pearl Onions, Button Mushrooms, Peas, Red Wine Ius (GF)

# GARLIC & ROSEMARY MARINATED MINUTE STEAK

Shoestring Fries, Rocket & Parmesan Salad

#### ATLANTIC KING PRAWN RISOTTO

King Prawns, Petit Pois, Baby Spinach, Basil & Herb Oil (RV) (GF)

# To Finish

# CHRISTMAS PUDDING Rum Sauce

## BAILEYS CRÈME BRULEE

Homemade Shortbread Biscuit (RGF)

#### **CHOCOLATE BROWNIE**

Warm Rich Dark Chocolate Brownie, White Chocolate Ice Cream, Chocolate Crumb

#### BRAMLEY APPLE & WINTER BERRY CRUMBLE

Bramley Apple and Winter Berries topped with a Cinnamon Crumb, Homemade Custard (GF, Request Vegan))

## RICH FRUIT CAKE & CHEESE

Rich Fruit Cake, Wensleydale Cheese, Onion Marmalade

+0+

A Deposit of £10 per person is required along with a Pre Order. All Deposits and Pre Orders must be received by 25th November 2019.